

2019 DOMAINE CHEVALLIER CUVÉE PRESTIGE CHABLIS

DOMAINE CHEVALLIER, CHABLIS, FRANCE



THE WINE:

100% Chardonnay from 35 year old vines. Fermented in a combination of 70% French oak barrels and 30% stainless steel and then aged for 10-12 months in 20% new French oak barrels. The 2019 vintage was a great year for Chablis and White Burgundy in general, despite very low yields. The wines are concentrated and generous but with enough acids to keep them lively and energetic.

THE ESTATE:

The tiny estate was started in 1986 by two brothers, Claude and Jean-Louis Chevallier. In 2015 Claude's daughter Celine began to take over the management of the company, while Claude still handles winemaking. Their family has been growing grapes in Burgundy since 1788. The vineyards are spread out over three appellations; Petit Chablis, Chablis, and Chablis 1er Cru with a total of eleven acres all planted with Chardonnay. The soil is the famous Kimmeridgian soil composed of limestone and clay.

TASTING NOTES:

Color: Bright yellow with reflections of green

Aromas: Fresh pear, yellow apples, crushed shells and toast

Flavor & Texture: Ripe Meyer lemon, crisp pear

Food Pairing: Scallops and shrimp sautéed in garlic, butter, shallots and white wine served over Angel hair pasta

-DRINK NOW THROUGH 2029-